

# VEGAN RANCHERO BEAN, TEMPEH, KALE AND SWEET POTATO ENCHILADAS



**DIFFICULTY**

**EASY**



**TIME**

**45 MIN**



**SERVES**

**4**

## INGREDIENTS

1 cup Frozen Kale, thawed and water squeezed out of it  
1/2 each 10 oz. package Tempeh, diced  
1/2 Cooked Sweet Potato, diced  
1 can Ranchero Beans or Black Beans  
2 tsp. Cumin  
1 tsp. Garlic Powder  
1 tsp. Chili Powder  
1/2 tsp. Chipotle Powder  
1/2 tsp. Coriander Powder  
1/2 tsp. Sea Salt  
1/2 cup Cilantro, chopped and divided in half  
1/2 cup Green Onions, chopped and divided in half  
1/2 cup Shredded Vegan Cheese (*i.e. Daiya*), divided in half  
8-10 each Organic Corn Tortillas (*tip: always buy organic to ensure you are not getting GMO corn*)  
1 each 15 oz. can Enchilada Sauce (*i.e. Hatch Mild Enchilada Sauce*)

## DIRECTIONS

1. Preheat oven to 375 degrees. If you are using corn tortillas, wrap them in foil and heat for 10-15 minutes. They will roll more easily if warm.
2. Combine kale, tempeh, sweet potato, beans, spices, salt and 1/2 of cilantro and green onion.
3. Pour 1/2 can of sauce into 9"x 9" pan.
4. Lay out tortillas on counter.
5. Divide filling down center of tortillas and sprinkle each tortilla with cheese (about 1.5 tsp.)
6. Roll tortillas and tightly place into pan (seam side down).
7. Cover with remaining sauce and sprinkle with remaining cheese.
8. Cover pan with aluminum foil and bake for 35 minutes at 375 degrees.
9. Remove foil and garnish with remaining green onion and cilantro.

## NUTRITION FACTS PER SERVING

Calories: 454   Fat: 15g   Carbohydrates: 64g   Protein: 19g



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